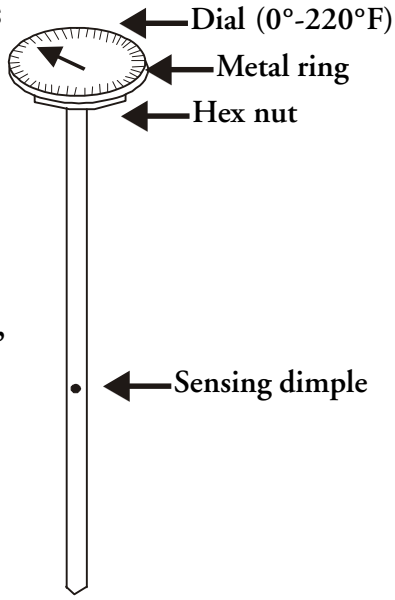
Metal-Stem Thermometer Calibration

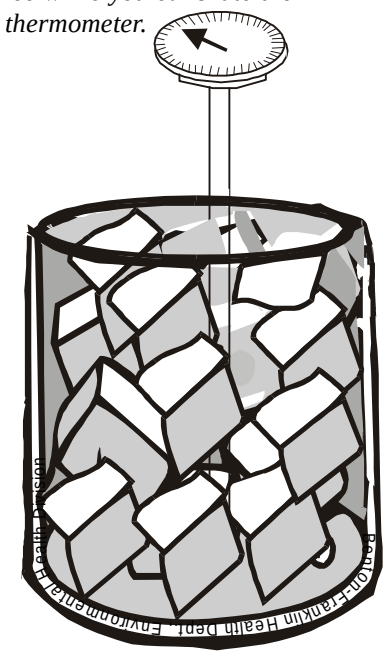


You are required to use a thermometer to monitor food safety temperatures during cooking, cooling, reheating, cold holding, and hot holding. Thermometers must be checked regularly (at least once a month) or after they have been dropped. If the thermometer is not accurate, you must calibrate (adjust) it. Properly calibrating a thermometer adjusts the thermometer to display the correct temperature.

If you use your thermometer to measure both hot and cold temperatures, you must check the thermometer's accuracy in both ice water and boiling water.

When you begin: Check the thermometer readings in ice water and boiling water. Ice water should be 32°F, and boiling water should be 212°F. If the thermometer displays the correct values, you do not need to calibrate it. If the thermometer is "off," but not by the same number of degrees for the ice and boiling water, you should discard the thermometer and get a new one. If the thermometer is "off" the same number of degrees, you can calibrate the thermometer with the following steps.

Keep the thermometer in the ice while you calibrate the thermometer.



Calibrating with Ice

Pack a large cup full of ice cubes and add cold water. The ice should not float in the water. Put the thermometer into the ice water—make sure the sensing dimple is surrounded by ice. After 2-3 minutes, read the dial. If the dial reads 32°F, the thermometer is accurate and does not need to be calibrated.

If the dial does not read 32°F, calibrate the thermometer.

- Keep the thermometer stem fully immersed in the ice water while you move the thermometer needle.
- To move the needle, firmly hold the hex nut (to keep it from moving) with a wrench or other tool, and turn the silver ring on top of the thermometer.
- Turn the dial until the needle points to 32°F.
- Your thermometer is now calibrated.

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